



VERDE
— CATERING —

2021 - 2022 GUIDE





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We offer world-class catering from donuts and coffee to hors d'oeuvres and full-course meals to satisfy any taste. Vegan and vegetarian options are also available. Whether you're hosting a staff meeting, elegant banquet, intimate wedding, or any other event, we'll provide exceptional food and service every time.

The Verde Promise

We will do everything in our power to make your event truly special, and to provide you with the best value possible. We continuously shop our menu against UNT's peer institutions and local caterers. Our competitive pricing will match or beat any quoted price for full-service catering from a licensed caterer. Just send us an official quote from another caterer of comparable quality and we will adjust accordingly so you can get the best deal possible. Guaranteed.

How to Order

1. Call Scheduling Services at 940-565-3804 to book your room and place your food order at the same time.
OR
2. Call us directly at 940-369-6057 to place your food order.
OR
3. Go to verdeonline.catertrax.com to place or change your order 24/7.

What You Will Need

- You will need your room reserved before you place your catering order.
- An estimated guest count, timeline and event name.
- An account number, business check, credit card or cash.
- All events are charged sales tax unless a tax exempt number is provided at the time of booking.

Deadlines

- Book at least 10 days prior to your event to allow for adequate staffing. More time is always better.
- One week in advance we need the guest count and food to be within 10% of the final count.
- Three full business days in advance we will need all numbers to be finalized. The final guest count may increase if needed, but it may not decrease.
- Three full business days in advance is also when we will need final payment if you are paying with a business check, credit card or cash. If payment is not received by this time your event will be canceled.
- The final bill is based on the guarantee or the actual number of guests that attend, whichever is greater.

Cancellation Policy

Events cancelled more than three full days in advance are 100% refundable. Those cancelled within three full days prior to the event are eligible for a 50% refund. Events cancelled the day of the event will be billed at 100%.

Union Discount

Due to the efficiencies of being housed in the same building, we discount our service by 5% for all events held inside the Union.

Keep in Mind

- All pricing online is for university events. Any non-university events will incur a 15% service charge on top of the total bill.
- We currently only offer services to the direct UNT campus. The only buildings outside of the direct campus that we service are Disco Park, Apogee, and UNT on the Square. *Any event to UNT on the Square or Disco Park requires a minimum of \$200.00 and a delivery/pickup charge.*
- If you are interested in having catering at our UNT campus in Dallas or Frisco, please contact our catering office and we can give you a list of suggested caterers for these locations.
- If menu selections are not completed within ten days prior to the event, the menu or parts of it may be determined by the chef.
- Food is a market commodity. We always use the finest products available, but may substitute ingredients to maintain consistent pricing and quality standards.
- We offer emergency "pop-up" events. Service style and menu may be limited.
- All catering events we plan to have guest-ready 30 minutes prior to actual start time.
- *We do not have take-out or to-go boxes. Health Department regulations dictate that all food must be consumed on site.*

Room/Location

- It is your responsibility to ensure facilities and rooms are unlocked and ready for catering.
- Access to the building/location is required for a minimum of six hours or more prior to the event, based on the complexity of the event set-up.

- Access to the room/site is required a minimum of 60 minutes prior to the event, for simple deliveries.
- It is per Health Department regulations that outdoor events must have all food and beverage covered by a tent or awning.
- All events must have a source of power or generator at the location.
- Customers are responsible for catering tables for events outside of the Union and Gateway. Tables need to be delivered, set and arranged for pickup at all events outside of the two buildings listed above.

Staff/Labor

- Wait Staff is assigned at the discretion of the catering department for all catering events. Staffing may be adjusted depending on the special requirements of your event.
- The price of your food includes wait staff labor for up to 1.5 hours of service time. If necessary, additional hours will be charged at the rate of \$15.00 per half hour, per server.
- Additional labor, for tray passing, can be provided at \$30 per staff member. Dessert service can be provided at \$75 per staff member.
- Any action stations that require a culinarian will have a \$75.00 charge applied for their services.
- A \$35.00 charge will be required if the catering staff has to return and pick up non-disposable catering items. This is only for events that are NOT in the University Union and are NOT a buffet or plated event.

Décor and Linens

- Events outside of the Union, Gateway and Apogee are served on disposable ware. China can be ordered if desired.
- Events outside of the Union, Gateway and Apogee that require china will be billed \$3.00 per person (minimum of \$50.00) for the china.
- VIP upgraded china is available at an additional cost. *Only for events up to 300.*
- Buffets and served events include tablecloths for your food, beverage and guest tables. Receptions include tablecloths for your food and beverage tables. We use linens that we have on hand, which are usually white or black. Other linens are available at an additional cost. To view linen selections please go online or schedule an in-person consultation.
- Buffet or plated events include our standard centerpiece on guest tables. The standard centerpiece for lunch is a mirror tile with a large green cylinder votive candle. The standard centerpiece for dinner is a mirror tile with a large green cylinder votive candle and two small votive candles. Additional centerpieces, including floral arrangements and décor, are available at an additional cost. See additional décor options online.
- Cookouts are not considered a buffet events and do not come with any tablecloths or guest centerpieces.
- All food and beverage tables will be appropriately decorated for any event that is not an all disposable drop off.

Food and Menus

- Given enough time, we can accommodate any custom menu requests.
- Let us know and we can make special menu accommodations to avoid specified allergens during food production.
We work with many common allergens in our kitchen. There is an unavoidable risk that cross contamination may occur.
- For served meals, you may have up to three menu selections (including vegetarian and all special diet requests). The price per person will be the same as the highest priced meat selection.
- All side items and salads will be identical regardless of the number of main entrées served.
- Multiple dessert selections will be billed at the highest priced dessert served.

Although our online system is customer friendly you can always call the Verde Catering office and we will walk you through the process, place the order for you or schedule an in-person consultation. Let us know how we can help. We are here to serve!

Contacts

Event Planning & Scheduling Services

Reserve your room first.

Verde Catering

Then order your food. Call us or order online.

940.565.3804

union.unt.edu/scheduling

940.369.6057

verdeonline.catertrax.com



Breakfast

Start the morning right with these healthy and tasty options



BREAKFAST BUFFETS

Avenue C Breakfast Buffet

\$8.75

Get your morning started right with a hearty breakfast. This traditional breakfast buffet includes one entrée, one protein, one side, fresh buttermilk biscuits, sawmill gravy, jam, butter, ketchup and salsa. Includes coffee, decaf coffee, hot tea service and filtered water.
(20 person minimum)

Choose one of the following:

(\$2 for each additional selection)

- Country Scrambled Eggs
- Cheese and Herb Scrambled Eggs
- Bacon, Pepper, Onion, and Mushroom Quiche
- Spinach and Cheese Quiche
- Quiche Lorraine
- French Toast with Hot Syrup
- Pancakes with Hot Syrup

Choose one of the following:

(\$2 for each additional selection)

- Thick-sliced Applewood Smoked Bacon
- Grilled Sausage
- Grilled Country Ham

Choose one of the following:

(\$2 for each additional selection)

- Traditional Home Fried Potatoes
- Hashbrown Potatoes
- Buttery Hominy Grits



Eagle Drive Kolache Buffet

\$8.50

Made fresh daily with your choice of two savory or sweet flavors. Served with sliced seasonal fruits. Includes coffee, decaf coffee, hot tea service and filtered water.
(20 person minimum)

Choose two of the following:

- Ham, Egg and Cheese
- Bacon, Egg and Cheese
- Sausage, Egg and Cheese
- Potato, Egg and Cheese
- Sausage and Cheddar
- Pecan
- Peach and Cream Cheese
- Cherry and Cream Cheese
- Blackberry and Cream Cheese

Avenue A Continental Breakfast Buffet

\$8.00

A favorite jumpstart to the morning. Platters of assorted danishes, croissants, muffins, and bagels. Served with jam, cream cheese, butter and sliced seasonal fruits. Includes coffee, decaf coffee, hot tea service and filtered water.
(20 person minimum)

Union Circle Basic Continental

\$6.50

Platters of assorted danishes, croissants and muffins. Includes coffee, decaf coffee, hot tea service and filtered water.
(20 person minimum)

Our foods are prepared in a kitchen environment where nuts and other allergens may be present.

ACTION STATIONS & À LA CARTE

Omelet Action Station **\$2.00 per person**

Farm fresh eggs prepared to order with your choice of: chopped red onions, chives, red and green peppers, mushrooms, diced tomatoes, cheese, smoked ham and bacon. (20 person minimum)

Culinary charge of \$75 per culinarian will be applied. Quantity must match expected guest count.

Belgian Waffle Station **\$2.00 per person**

Fluffy, toasty, irresistible Belgian Waffles made right in front of your guests. Topped with your choice of: macerated strawberries, whipped cream, butter and syrup. (20 person minimum)

Culinary charge of \$75 per culinarian will be applied. Quantity must match expected guest count.

Breakfast À La Carte

Breakfast baked goods and fruits, offered by the dozen.

- Assorted Muffins **\$15.00**
- Blueberry Muffins **\$15.00**
- Chocolate Chip Muffins. **\$15.00**
- Chocolate Chocolate Chip Muffins **\$15.00**
- Banana Nut Muffins **\$15.00**
- Blueberry Scones **\$15.00**
- Cranberry Orange Scones **\$15.00**
- Lemon Poppy Seed Scones. **\$15.00**
- Cinnamon Sugar Scones **\$15.00**
- Zucchini Loaf Bread **\$12.00 (slices)**
- Carrot Raisin Loaf Bread **\$12.00 (slices)**
- Banana Nut Loaf Bread **\$12.00 (slices)**
- Cranberry Orange Loaf Bread **\$12.00 (slices)**
- Coffee Cake (contains nuts) **\$15.00**
- Cinnamon Rolls **\$18.00**
- Glazed Donuts **\$10.00**
- Cinnamon Sugar Donut Holes **\$6.00**
- Chocolate Dipped Donut Holes **\$6.00**
- Assorted Cream Cheese and Fruit Danishes **\$15.00**
- Assorted Bagels with Cream Cheese, Jam & Butter . . . **\$18.00**
- Ham, Egg & Cheese Kolaches. **\$15.00**
- Bacon, Egg & Cheese Kolaches. **\$15.00**
- Sausage, Egg & Cheese Kolaches. **\$15.00**
- Potato, Egg & Cheese Kolaches. **\$15.00**
- Sausage and Cheddar Kolaches **\$15.00**
- Pecan Kolaches. **\$15.00**
- Peach and Cream Cheese Kolaches **\$15.00**
- Cherry and Cream Cheese Kolaches **\$15.00**
- Blackberry and Cream Cheese Kolaches **\$15.00**
- Individual Yogurts **\$21.00**
- Yogurt Parfaits with Granola & Berries **\$30.00**
- Whole Apples **\$25.00**
- Whole Bananas **\$20.00**
- Whole Oranges **\$20.00**
- Seasonal Sliced Fruits Tray (Serves 12). **\$30.00**

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Lunch Buffets

Wholesome and delicious meals to please your lunch crowd

LUNCH BUFFETS

All main entrées on the buffet are served by our staff. Add variety to your buffet by choosing additional entrées. **Only one entrée per guest will be prepared.**

The Chilton Luncheon Buffet

Served with fresh bread and butter and mixed greens salad with ranch and balsamic vinaigrette dressing. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Choice of 1 entrée	\$13.95 (20 person minimum)
Choice of 2 entrées	\$16.95 (40 person minimum)

Choose from the following entrées:

- Chicken Fried Chicken – *boneless white meat, pounded, seasoned, crisped to perfection and served with gravy*
- Country Fried Steak – *tenderized beef with a delicate crunch and served with gravy*
- Marinated Grilled Chicken Breast – *boneless filet hot off the char-grill*
- Heartland Meatloaf – *traditional wholesome goodness with traditional sauce*
- Off the Hook Tilapia – *marinated and grilled, served with tartar sauce*
- Italian Lasagna – *traditional favorite*
- Roasted Pork Loin – *herb-crusted and slow roasted*
- Grilled Chopped Steak – *old-school comfort*
- Lasagna Florentine – *vegetarian dish with spinach, mushrooms and alfredo sauce*

Choose two of the following side dishes:

(\$2 for additional sides)

- Buttery Mashed Potatoes, served with Gravy
- Herb Roasted Potatoes
- Steamed White Rice
- Rice Pilaf
- Herbed Orzo
- Macaroni and Cheese
- Blackened Corn
- Roasted Root Vegetables
- Sautéed Seasonal Vegetables
- Southern Green Beans
- Orange Glazed Carrots



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THEMED BUFFETS

Themed Buffets

\$16.95 (20 person minimum)

El Caballero

Marinated beef and chicken fajitas grilled with onions and peppers. Includes warm flour tortillas, Mexican green salad with lime vinaigrette, charro beans, Spanish rice, grated cheddar cheese, pico de gallo, salsa, jalapeños and sour cream. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

La Bonita

Build your own taco with seasoned ground beef. Comes with warm flour tortillas, crispy corn tortillas, Mexican green salad with lime vinaigrette, refried beans, Spanish rice, shredded lettuce, diced onions, diced tomato, grated cheddar cheese, pico de gallo, salsa, jalapeños and sour cream. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

La Ciudad

Enchilada buffet with choice of two: cheese enchiladas with cheese sauce, beef enchiladas with San Antonio chile sauce, or chicken enchiladas with sour cream sauce. Served with Mexican green salad with lime vinaigrette, Spanish rice, charro beans, pico de gallo and sour cream. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Los Companeros

Choice of two: marinated grilled sliced chicken, pulled pork carnitas or carne asada. Served with Mexican green salad with lime vinaigrette, Spanish rice, black beans, pico de gallo and sour cream. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Lone Star BBQ

Smoked sliced beef brisket and chicken, served with warm barbecue sauce, ranch beans, potato salad, pickles, jalapeños, onion slices and corn bread. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Ranch Hand

Ranch grilled chicken breast served with oven-roasted potatoes, southern green beans, garden salad with ranch dressing and dinner rolls with butter. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

When In Rome

Chicken Florentine served with Alfredo sauce, seasonal vegetables, linguine, garlic bread, and an Italian chopped salad with Parmesan dressing. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

The Italian Job

Gourmet lasagna with smoked mozzarella, ground beef, Italian sausage and pepperoni. Served with seasonal vegetables, garlic bread and an Italian chopped salad with Parmesan dressing. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Low Country

Choice of boneless breast of southern fried chicken or southern fried catfish fillets. Served with cheesy macaroni, southern green beans, garden salad with honey mustard dressing and buttermilk biscuits with butter. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Bourbon Street

Cajun seasoned sliced boneless turkey breast served with herbed gravy, dirty rice, braised greens, spinach salad with balsamic vinaigrette and dinner rolls with butter. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

San Franciscan

Choice of roasted fillet of salmon with a sun-dried tomato tapenade or pan-seared chicken breast with a chasseur sauce of mushrooms, shallots and white wine. Served with yukon gold potato mixed with artichoke gratin, roasted asparagus, field greens salad with balsamic vinaigrette and sourdough rolls with butter. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

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SANDWICH BUFFETS

Lunch Crowd Pleaser

\$14.00 per person

This make-your-own sandwich buffet with premium ingredients is a sure winner every time. Includes artfully designed platter of premium deli meats, assorted breads, a variety of cheeses, lettuce, tomatoes, pickles, onions, herbed mayonnaise, whole grain mustard, kettle chips, cole slaw and cookies or brownies. Served with ice water and ice tea.

(20 person minimum)

Sandwich All-The-Way

\$13.50 per person

Choice of three fresh sandwiches made with assorted bread. Includes herbed mayonnaise and whole grain mustard, two side dishes, and cookies or brownies. Served with ice water and ice tea.

(20 person minimum)

*For sides, see list below. **

Choice of three:

- Chicken Caesar Wrap
- Chicken Strip Wrap
- Turkey and Cheese
- Turkey Club
- Ham and Cheese
- Roast Beef and Cheese
- BLT
- Grilled Veggie Sandwich
- Club Wrap
- California Wrap



Hot Sandwiches

Choice of 1 entrée \$13.95 (20 person minimum)

Choice of 2 entrées \$15.95 (40 person minimum)

Favorite hot sandwiches and sides, set up buffet style. Choice of sandwich, two side dishes and cookies or brownies. Served with ice water and ice tea.

*For sides, see list below. **

Choose from the following:

- Cubano - with pulled pork, ham, pickles, dijon mustard, and swiss.
- Classic All Beef Burger - with lettuce, tomato, onion, pickles, ketchup, mustard and mayo.
- Vegetarian Black Bean Burger - with lettuce, tomato, onion, pickles, ketchup, mustard and mayo.
- Sliced Brisket - with BBQ sauce, pickles and onions.
- Pulled Chicken BBQ - with onions and pickles.
- Grilled Chicken Breast - with lettuce, tomato, onion, pickles, ketchup, mustard and mayo.
- Bratwurst - with onions and mustard.
- Italian Sausage - with grilled onions and peppers.
- Vegan Marinated Portobello - with lettuce, tomato, onion, pickles, ketchup and mustard

* Side Dishes

(\$2 for additional sides)

Choose two of the following:

- Cole Slaw
- Pasta Primavera Salad
- Potato Salad
- Sliced Seasonal Fruit
- Garden Salad with Chef's Choice Dressing
- Grilled Vegetables
- Kettle Chips
- Sauerkraut

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SALADS AND POTATOES BUFFET

Salads and Potatoes Buffet

\$12.95 per person

Buffet includes a loaded baked potato bar with sour cream, butter, cheese, chives, bacon bits and fresh rolls with butter. Choose one entrée, two sides and cookies or brownies. Served with ice water and ice tea. (20 person minimum)

Entrée Choice (Choice of 1)

- Southwest Chicken Caesar Salad
- Garden Salad with Grilled Chicken and Ranch Dressing
- Verde Cobb Salad with Ranch Dressing
- Spinach Salad with Raspberry Vinaigrette
- Caesar Salad with Caesar Dressing
- Greek Salad with Lemon Oregano Dressing
- Mexican Salad with Lime Vinaigrette
- Southwest Salad with Lime Vinaigrette

Side Choice (Choice of 2)

- Sunset Orzo Pasta Salad
- Pasta Primavera Salad
- Black Bean and Roasted Corn Salad
- Sliced Fresh Seasonal Fruit
- Egg Salad
- Grilled Vegetables
- Classic Tuna Salad
- Home Style Chicken Salad



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Box Lunches and Salads

Conveniently packaged meals and delicious healthy salads

BOX LUNCHES AND SALADS

Add a choice of bottled water or canned soda for \$1.50 per person.

Turkey Basic Boxed Box

\$8.95 each

Turkey on fresh made hoagie with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and a cookie.

Roast Beef Basic Boxed Box

\$9.95 each

Roast beef on fresh made hoagie with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and cookie.

Baked Ham Basic Boxed Box

\$8.95 each

Baked ham on fresh made hoagie with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and cookie.

Vegetarian Basic Boxed Box

\$8.95 each

Roasted vegetable assortment on fresh made focaccia with lettuce, tomato, condiments, kettle chips, whole fruit and a vegan cookie.

Signature Box

\$10.95 each

1970 Tradition

Smoked turkey and muenster with lettuce and tomato on a gourmet wheat roll. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

The Patriot

Carved turkey breast, cranberry mayonnaise, lettuce and tomato on a gourmet white roll. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

The Green Machine

Southwest roasted turkey breast, cilantro avocado cream, sliced roma tomatoes and green leaf lettuce on a fresh made focaccia. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

Chipotle Chicken

Chipotle chicken salad with fresh cilantro, sliced tomatoes and green leaf lettuce in a tomato wrap. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

The Grammy

Toasted hazelnut tarragon chicken salad and green leaf lettuce on a fresh baked baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

Mean Green

Marinated grilled chicken breast, parmesan cheese, romaine lettuce and sliced red onion served with our house-made caesar dressing on a fresh made focaccia. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

The Legend

Roast beef, texas onion jam, tiger sauce and green leaf lettuce on a fresh baked baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

Library Mall

Gondola ham, prosciutto, genoa salami, capicola and provolone with lettuce, tomato and red pepper relish on a fresh baked baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

Eagle Claw

Grilled salmon with lettuce, tomato and dilled mayonnaise on a gourmet white roll. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

The Ambassador

Fresh sliced mozzarella, sun dried tomato tapenade, sliced roma tomatoes, fresh basil and balsamic reduction on a fresh baked baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

The McConnell

Herb marinated grilled portabella mushroom with fresh mozzarella, fire roasted red peppers and balsamic texas onion jam on a fresh made focaccia. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.



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BOX LUNCHES AND SALADS

Add a choice of bottled water or canned soda for \$1.50 per person.

Signature Entrée Salads (boxed)

\$10.95 each

Ellis

Red and green bell peppers, cucumbers, tomatoes served with a fresh cilantro and lime vinaigrette dressing over chopped romaine lettuce. Includes a seasonal fresh fruit cup and a gourmet brownie.

The Winspear

Classic caesar salad with homemade garlic croutons, asiago cheese and a creamy caesar dressing. Includes a seasonal fresh fruit cup and a gourmet brownie.

The Lyric

Caprese salad with sliced fresh mozzarella, tomatoes and fresh basil served with balsamic vinaigrette dressing. Includes a seasonal fresh fruit cup and a gourmet brownie.

The Hill

Greek salad with tomatoes, olives, feta cheese and cucumbers served over romaine lettuce with greek dressing. Includes a seasonal fresh fruit cup and a gourmet brownie.

“Blue” Lou

Bounty green leaf lettuce with apples, cranberries, candied pecans, blue cheese with apple cider vinaigrette. Includes a seasonal fresh fruit cup and a gourmet brownie.

Add-ons

\$4.00

- Grilled Sliced Chicken Breast
- Grilled Sliced Flank Steak
- Grilled Shrimp
- Grilled Salmon



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Hors d'Oeuvres

An appetizing selection of unique and elegant flavors

HORS D'OEUVRES

Items with a (*) are great for tray passing. Add this upgrade to your order under the Additional Services tab on our website.

Cold Hors d'Oeuvres

Minimum quantity is 36.

\$2.50

- Seasonal Fresh Cut Fruit

\$3.00

- Grilled and Chilled Asparagus Spears with Lemon Parmesan Dip
- *Tomato Cucumber Feta Bruschetta
- *Chicken Bruschetta

\$3.50

- Vegetable Crudités with Ranch Dip
- *Turkey and Havarti Pinwheels
- *Endive and Goat Cheese with Candied Pecans
- *Artichoke and Parmesan Mini Tartlets
- *Bruschetta with Brie and Apricot Jam
- *Shredded Jerk Chicken on Plantain Chips with Mango Chutney
- *Smoked Mozzarella, Tomato, and Basil Canapés
- *Grilled Zucchini with Red Pepper Hummus Canapés

\$4.00

- Prosciutto Wrapped Asparagus
- *Pulled Smoked Chicken in Phyllo Cup with an Apricot Jerk Glaze
- *Smoked Salmon on Pumppernickel with Dill Cream Cheese
- Traditional Cheese Board
- *Cheddar Crostini with Mango Relish

\$4.50

- Artisan Cheese Display with Crackers
- Jumbo Shrimp with Citrus Cocktail Sauce
- *Smoked Tenderloin Gorgonzola with Horseradish Aioli
- Antipasta Display



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HORS D'OEUVRES

Hot Hors d'oeuvres

Minimum quantity is 36.

\$3.00

- Buffalo Wings with Ranch Dressing
- BBQ Meatballs
- Swedish Meatballs
- Jack Daniels Meatballs
- *Chicken Asian Dumplings with Cilantro Dipping Sauce
- *Vegetarian Asian Dumplings with Cilantro Dipping Sauce
- *Pork Asian Dumplings with Cilantro Dipping Sauce
- *Smoked Cheddar Stuffed Jalapeños
- *Cream Cheese Stuffed Jalapeños
- Fried Green Beans with Spicy Ranch
- *Chicken Rumaki
- *Crispy Vegetarian Spring Rolls with Cilantro Dipping Sauce
- *Mini Vegetarian Quiche
- *Southwest Spanakopita

\$3.50

- *Pork Egg Rolls with Sweet Chili Dipping Sauce
- *Southwest Egg Rolls with Ginger Cilantro Dipping Sauce
- *Vietnamese Vegetarian Spring Roll with Ginger Cilantro Dipping Sauce
- Mini Spicy Beef Quesadillas
- Mini Pulled Pork Quesadillas
- Mini Grilled Chicken Quesadillas
- Mini Vegetarian Quesadillas
- *Black Pepper and Brie filled Profiteroles
- *Chicken Samosa with a Tamarind Dip

\$4.00

- Chicken Flautas with Crema
- *Beef Satay with Spicy Peanut Sauce
- *Chicken Satay with Spicy Peanut Sauce
- *Italian Mushrooms, stuffed with Italian Sausage
- *Vegetarian Mushrooms, stuffed with Spinach and Cheese
- *Mini Chicken and Pineapple Skewers

\$4.50

- *Mini Crab Cakes, served with Remoulade Sauce
- Pecan Crusted Chicken Strips with Creole Honey Mustard
- *Coconut Breaded Shrimp with Pineapple Honey Sauce
- Coconut Chicken Strips with Pineapple Honey Sauce
- *Crab Stuffed Mushrooms
- *Black Angus Sliders with Cheddar Cheese



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HORS D'OEUVRES

Tea Sandwiches

Minimum quantity is 36.

\$3.00

- Classic Cucumber Tea Sandwich
- Classic Egg Salad Tea Sandwich
- Pimento Cheese Tea Sandwich
- Tuna Salad Tea Sandwich
- Chicken Salad Tea Sandwich

\$3.50

- Curried Chicken Salad with Apples on White Bread
- Tuna Salad Mini Rolls
- Chicken Salad Mini Rolls
- Egg Salad Mini Rolls

\$4.00

- Ham Mini Rolls served with Mayo & Mustard
- Turkey Mini Rolls served with Mayo & Mustard
- Roast Beef Mini Rolls served with Mayo & Mustard

Chips and Dips

\$2.50

- Tzatziki and Pita Chips
- Chips and Salsa

\$3.00

- Baba Ghanoush and Pita Chips
- Kettle Chips and Onion Dip

\$3.50

- Mediterranean Hummus topped with Pine Nuts and served with Pita Chips
- Seven Layer Dip with Tortilla Chips
- Warm Spinach and Artichoke Dip with Pita Chips
- Chips and Queso



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Buffet and Served Dinner

World-class cuisine made from the freshest ingredients

DINNER ENTRÉES

Entrée will be served with your choice of one salad, one vegetable and one starch. Meal also comes with fresh bread and butter, coffee, decaf coffee, hot tea service, filtered water and iced tea.

(20 person minimum)

Poultry Entrées

Buffet Service	\$15.95
Wait Service	\$18.95

Please choose one:

- **Grilled Honey Mustard Chicken:** plump boneless breast, charred on the grill with a honey mustard glaze
- **Cuban Chicken with Warm Mango Salsa and Crispy Plantains:** citrus marinated white meat, flame broiled
- **Chicken Asiago:** classically seasoned chicken breast, sautéed and served with a asiago cream sauce
- **Chicken Piccata:** butterflied and sautéed, then browned in olive oil with a lemony reduction
- **Pecan-Crusted Chicken:** a touch of honey on a pecan coating
- **Herb-Crusted Chicken:** savory, marinated plump breast, oven broiled
- **Rum-Marinated Chicken Breast:** Captain Morgan, herbs, olive oil and flame kissed
- **Chicken Florentine Roulade:** chicken breast stuffed and rolled with sauteed spinach, garlic, olive oil, and herbs
- **Chicken Marsala:** Franco-Italian classic, cutlets dredged in flour, sautéed with mushrooms, and served with an herbed wine reduction
- **Chicken Parmesan:** breast pounded thin, crunch coated with parmesan and pan fried
- **Grilled Peachy Chicken:** marinated chicken breast put to the grill and coated with peachy barbeque sauce
- **Ranch Grilled Chicken Breast:** breaded with ranch seasoning and high broiled
- **Roasted Cornish Game Hen:** olive oil, garlic, rosemary and a little salt and pepper
- **Pollo con Salsa Verde:** grilled chicken breast served with a tomatillo sauce
- **Grilled Chicken Mimi:** grilled chicken breast marinated in olive oil, garlic, lemon juice and rosemary
- **Caribbean Jerk BBQ Chicken:** breast marinated in a citrus bath, then grilled with Jamaican spice
- **Thyme Marinated Chicken Breast:** oven-roasted goodness, simple and tasty

Pork Entrées

Buffet Service	\$16.95
Wait Service	\$19.95

Please choose one:

- **Smoke-Roasted Pork Loin with Cilantro Chimichurri:** whole loin herb crusted and fired in our ovens
- **Bone-in Pork Chop:** thick center-cut chops, moist and tender
- **Roasted Pork Loin:** pepper crusted white meat pork
- **Pork Rolatini:** pounded boneless cutlets stuffed with mozzarella, Italian herbs, and spices
- **Pork Tenderloin Medallions:** caramelized in herbed olive oil

Our foods are prepared in a kitchen environment where nuts and other allergens may be present.

DINNER ENTRÉES

Beef Entrées

Buffet Service	\$21.95
Wait Service	\$24.95

Choose one of the following:

- **Top Sirloin with Whiskey Mustard Sauce:** marinated prime cut with a bold sauce
- **Steak Diane:** pan-seared filet with sauce from pan
- **Grilled Tenderloin:** marinated, rubbed in spices and herbs then grilled
- **Herb-Marinated Tenderloin of Beef:** classic full tenderloin, roasted whole
- **Tuscan Ribeye:** boneless, tender prime cut done Italian style
- **Prime Rib:** low, slow and perfect
- **Pepper Crusted Flat Iron:** tender sirloin with a burgundy demi-glaze

Seafood Entrées

Buffet Service	\$20.00
Wait Service	\$23.00

Choose one of the following:

- **Salmon en Crouste:** boneless fillet wrapped in french pastry with savory herbs
- **Guajillo Grilled Salmon:** Mexican chili crusted fillet
- **Almond Crusted Salmon:** a nutty crunch coated salmon
- **Blackened Salmon:** cajun spiced favorite
- **Shrimp Etouffee:** creole favorite over rice
- **Pepper-Crusted Rainbow Trout:** traditional New Englander favorite



Premium Entrées

Buffet Service	\$38.00
Wait Service	\$41.00

Choose one of the following:

- **Char-Broiled T-Bone:** a tenderloin and a strip divided by a bone
- **Chili Rubbed Smoked Beef Fillet:** wrapped in apple bacon, smoky flavor in a prime cut
- **Petite Fillet:** seared, then finished low and slow
- **Steak Au Poivre:** green peppercorn crusted strip steak with demi glaze
- **Cowboy Bone-In Ribeye:** traditional prime cut crowd pleaser
- **Broiled Lobster Tail:** buttery herbed lobster tail under the broiler
- **Herb-Crusted Rack of Lamb:** tender, moist and flavored with mint jelly
- **Red Snapper:** fillet with a simple olive oil, sea salt, cracked pepper and fresh lemon juice marinade
- **Seared Sea Scallops:** large scallops pan seared
- **Mahi Mahi Steamed in a Banana Leaf:** citrus butter and herbs, elegantly wrapped in green banana leaf

Alternative Entrées

Please select one of the following special diet entrées to accommodate vegetarian or other guests with special dietary needs. Pricing will be the same as your main entrée selection.

Choose one of the following:

- **Lemon Herb Free-Range Chicken Breast:** free from peanuts, tree nuts, shellfish, fish, garlic, tomato, lactose, egg, soy and gluten. A simple, tasteful and elegant dish
- **Vegan Stuffed Portabella Mushroom:** savory giant portabella cap stuffed with shredded carrots, apples, cremini mushrooms, almond slivers and zucchini. Flavored with olive oil, ginger, garlic, soy sauce and herbs
- **Vegan Eggplant Italiano:** fresh eggplant rubbed in olive oil, coated in herbed bread crumbs, and oven-roasted. Served with marinara sauce and topped with sautéed mushrooms, tomatoes and basil
- **Vegan Couscous:** fresh seasonal vegetables in a light olive oil herbed sauce
- **Vegan Ratatouille:** roasted, smoked, and layered mushrooms, zucchini, squash, onion, tomato, and pepper, smothered in a tomato chutney sauce
- **Vegetarian Mushroom Ravioli with Sweet Butternut Cream Sauce:** seasoned minced mushrooms stuffed in ravioli

Our foods are prepared in a kitchen environment where nuts and other allergens may be present.

SALADS AND SIDES

Salad Options

Choice of 1:

- Garden Salad
- Spinach Salad
- Caesar Salad
- Tomato and Cucumber Salad
- Field Greens
- Classic Wedge Salad with Bleu Cheese and Bacon Crumbles

Choice of 2:

- Ranch Dressing
- Bleu Cheese Dressing
- Caesar Dressing
- Honey Mustard Dressing
- Italian Dressing
- Lime Vinaigrette Dressing
- Balsamic Vinaigrette Dressing

Sides

Vegetable Choice

Choice of 1:

- Roasted Cauliflower with Garlic and Fresh Herbs
- Autumn Squash with Pomegranate Molasses
- Blackened Corn
- Garlic Herbed Butter Broccoli
- Roasted Root Vegetables
- Orange-Glazed Carrots
- Roasted Haricot Verts
- Acorn Squash Rings
- Tasty Collard Greens
- Sautéed Broccolini
- Grilled Asparagus
- Brussels Sprouts with Bacon and Thyme
- Savory Seasoned Vegetables
- Chef's Choice Vegetable

Starch Choice

Choice of 1:

- Couscous with Grilled Vegetables Tossed in Roasted Garlic
- Black-Eyed Peas with Tomato Basil and Garlic
- Asian Coconut Rice
- Saffron Rice
- Parmesan Risotto
- Confetti Quinoa with Fresh Herbs
- Oven Red Potatoes with Roasted Garlic and Herbs
- Sweet Potatoes with Cinnamon and Chili Butter
- Hasselback Potatoes
- Roasted Asiago Potatoes
- Parsley Potatoes
- Duchess Potatoes
- Mashed Potatoes
- Herbed Pasta
- Chef's Choice Starch

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DINNER ADDITIONS

Buffet Enhancements

Add flair to your event by having our culinary team prepare these special features right before your eyes! These items can be added to your reception or dinner buffet.

Chef's Carving Station

Served with fresh baked silver dollar rolls.

Culinary charge of \$75 per culinarian will apply. Quantity must match total guest count.

	Minimum	Reception	Buffet
• Wood-Roasted Herbed Baron of Beef 100 people		\$6.95/person	\$8.95/person
<i>served with horseradish cream, whole grain mustard and au jus</i>			
• Roasted Wood-Grilled Tenderloin 25 people		\$9.25/person	\$11.25/person
<i>served with red wine demi-glace, horseradish cream and whole grain mustard</i>			
• Roasted Breast of Turkey 25 people		\$7.50/person	\$9.50/person
<i>served with turkey gravy and cranberry chutney</i>			
• Prime Rib 25 people		\$9.25/person	\$11.25/person
<i>served with horseradish cream, whole grain mustard and au jus</i>			
• Marinated Leg of Lamb with Rosemary 25 people		\$9.25/person	\$11.25/person
<i>served with mint jelly</i>			
• Whole Slow-Roasted Pork Loin 25 people		\$7.95/person	\$9.95/person
<i>served with garlic demi-glace and honey mustard glaze</i>			
• Smoked Pit Ham 25 people		\$5.25/person	\$7.25/person
<i>served with honey mustard glaze</i>			

Kebab Station

\$10.00 per person

Designed to enhance your event. These specialty action stations are served by a chef attendant.

Culinary charge of \$75 per culinarian will apply. Quantity must match total guest count.
25 person minimum.

Includes:

- Citrus Saffron Lemon Chicken Kebab with Tzatziki Sauce
- Sumac-Marinated Lamb Kebab with Onion Relish
- Olive and Lemon Vegetable Kebab

Pasta Station

\$8.95 per person

Designed to enhance your event. These specialty action stations are served by a chef attendant.

Culinary charge of \$75 per culinarian will apply. Quantity must match total guest count.
25 person minimum.

- Farfalle with a Sun Dried Tomato and Basil Cream
- Tortellini served with Asiago Cream
- Pappardelle with a Braised Mushroom and Cabernet Sauce
- Rigatoni with Traditional Bolognese Sauce
- Penne with a Roasted Red Pepper Cream.
- Penne with Vegetarian Marinara

Pasta Station Additions:

- Italian Meatballs and Sausage **+\$2.00 per person**
- Spicy Grilled Shrimp **+\$4.50 per person**
- Rosemary Thyme Chicken **+\$4.50 per person**



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Cookouts

Classic hearty dishes bursting with grilled outdoor flavor

Cookouts

Some cookout favorites for your relaxed event. Choose one entrée, two sides and one dessert. *(40 person minimum)*

Entrée choice (Choice of 1)

\$10.00

- Classic all Beef Burger – with lettuce, tomato, onion, pickle, ketchup, mustard and mayo
- Turkey Burger – with lettuce, tomato, onion, pickle, ketchup, mustard and mayo
- Vegetarian Black Bean Burger – with lettuce, tomato, onion, pickle, ketchup, mustard and mayo
- Chopped Beef Brisket – with onions and pickles
- Pulled Chicken BBQ – with onions and pickles
- Quarter Pound Hot Dog – with onion, relish, ketchup and mustard
- Bratwurst – with onion and mustard
- Slow Smoked Pulled Pork – with BBQ sauce, onions and pickles
- Vegan Marinated Portobello – with lettuce, tomato, onion, ketchup, and mustard
- Vegan Quinoa and Bean Chili

Additional entrée options (Choice of 1)

+\$2.00

- Boneless Grilled Chicken Breast – with lettuce, tomato, pickles, onion, ketchup, mustard and mayo
- Southern Fried Chicken – with lettuce, tomato, pickles, onion, ketchup, mustard and mayo

Side Items (Choice of 2)

- Kettle Chips
- Roasted Fresh Corn on the Cob (seasonal)
- Watermelon Slices (seasonal)
- Potato Salad
- Italian Pasta Salad
- Sauerkraut
- Creamy Coleslaw
- Sliced Seasonal Fruits
- Grilled Vegetables

Dessert (Choice of 1)

- Assorted Fresh Baked Cookies
- Chocolate Brownies

Drinks **\$1.50 per person**

- Bottled Water
- Canned Soda
 - Sprite
 - Diet Coke
 - Coke



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Desserts and Snacks

Sweet and savory treats for your special event

DESSERTS

Buffet Desserts

Minimum Quantity - 20

\$3.00 per person

- Apple Cobbler
- Peach Cobbler
- Cherry Cobbler
- Blueberry Cobbler
- Classic Bread Pudding with a Vanilla Sauce

\$3.50 per person

- Key Lime Pie
- Lemon Poppy Seed Cake
- Coconut Cake
- Carrot Cake
- Oreo Cookie Cake
- German Chocolate Cake
- Devil's Food Cake
- Mexican Chocolate Cake

\$4.00 per person

- Key Lime Tart
- Tres Leches Cake
- Boston Cream Cake
- Walnut Caramel Tart
- Tiramisu
- Decadent Raspberry Chocolate Cake
- Tuxedo Truffle Mousse Cake
- Flourless Fallen Chocolate Torte

\$4.50 per person

- Oreo Cheesecake
- New York Style Cheesecake
- Chocolate Cheesecake
- Black Forest Cake
- Chocolate Espresso Pie



Served Desserts

Minimum Quantity - 20

\$3.50 per person

- Apple Crisp
- Peach Cobbler
- Cherry Cobbler
- Blueberry Cobbler
- Classic Bread Pudding with a Vanilla Sauce
- Grandmother's Chocolate Cake

\$4.00 per person

- Key Lime Pie
- Lemon Poppy Seed Cake
- Coconut Cake
- Carrot Cake
- Oreo Cookie Cake
- German Chocolate Cake
- Devil's Food Cake
- Mexican Chocolate Cake
- Chocolate Brownie Parfait (in a wine glass)
- Chocolate Mousse (in a wine glass)

\$4.50 per person

- Key Lime Tart
- Tres Leches Cake
- Vanilla Panna Cotta
- Walnut Caramel Tart
- Tiramisu
- Decadent Raspberry Chocolate Cake
- Tuxedo Truffle Mousse Cake
- Flourless Fallen Chocolate Torte

\$5.00 per person

- Oreo Cheesecake
- New York Style Cheesecake
- Chocolate Cheesecake
- Creme Brulee
- Chocolate Espresso Pie

\$6.50 per person

- Strawberry Torte with Whipped Ganache and an Almond Bottom
- Tropical Profiterole with Mango, Passionfruit, and an Italian Meringue
- Raspberry and Lemon Mousse Torte
- Dulce Panna Cotta served with Tropical Marmalade
- Vanilla Bean Cheesecake with Raspberry Mirror Glaze and Lemon Bavarian Cream
- Caramel and Chocolate Mousse Dome
- Chocolate Chipotle Walnut Torte



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DESSERTS

Ice Cream Social

\$5.75 per person

25 person minimum

- Includes choice of two Sauces, Sprinkles, Crushed Oreos, Nuts and Whipped Cream.
- For every 25 people, you may choose one ice cream flavor.

Flavors of ice cream include:

- Vanilla
- Chocolate
- Strawberry
- Mint Chocolate Chip
- Raspberry Sorbet (*vegan*)
- Mango Sorbet (*vegan*)

Pick two:

- Chocolate Sauce
- Caramel Sauce
- Strawberry Sauce

Sheet Cakes

Simple writing is at no additional cost.

Cake Sizes:

- Full Sheet Cake serves 96 **\$75.00**
- Half Sheet Cake serves 48 **\$40.00**
- Fourth Sheet Cake serves 24 **\$25.00**

Cake Choices:

- White Cake
- Yellow Cake
- Chocolate Cake
- Strawberry Cake
- Red Velvet Cake

Icing Choices:

- White Icing
- Cream Cheese Icing
- Chocolate Icing
- Strawberry Icing



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SNACKS

À La Carte Snacks

Baked Goods per Dozen

- Assorted Fresh Baked Cookies **\$12.00 dz**
- Chocolate Chip Chocolate Dipped Cookies
with UNT Medallion (individually wrapped) **\$24.00 dz**
- Chocolate Chip Chocolate Dipped Cookies
with UNT Medallion (not wrapped) **\$24.00 dz**
- Chocolate Brownies **\$15.00 dz**
- Classic Blondies **\$15.00 dz**
- Decadent Brownies **\$20.00 dz**
- Decadent Blondies **\$20.00 dz**
- Assorted Cupcakes **\$14.00 dz**
- Gourmet Chocolate Cupcakes **\$21.00 dz**
- Chocolate Dipped Strawberries **\$24.00 dz**
- Mini Chocolate Brownies **\$6.50 dz**
- Mini Classic Blondies **\$6.50 dz**
- Mini Pecan Tarts **\$8.25 dz**
- Mini Lemon Bars **\$8.25 dz**
- Mini Raspberry Bars **\$8.25 dz**
- Mini Seven Layer Bars **\$8.25 dz**
- Mini Assorted Cheesecake Squares **\$10.95 dz**
- Mini Assorted Pastries and Petit Fours **\$18.00 dz**

Snacks per Pound

- Party Mix **\$6.00 lb**
- Tropical Trail Mix **\$15.00 lb**
- Mixed Nuts **\$15.00 lb**
- Candy Buffet (assortment of M&Ms, Starburst,
Gummy Bears, and Reese's Peanut Butter Cups) **\$10.00 lb**
- Popcorn **\$10.00 lb**
- Caramel Popcorn **\$14.00 lb**
- Cheddar Popcorn **\$14.00 lb**

16 Inch Whole Pizza (Serves 8)

- Cheesy Pizza **\$12.00 ea.**
- Vegetarian Pizza **\$13.00 ea.**
- Pepperoni Pizza **\$14.00 ea.**
- Meat Lovers Pizza **\$15.00 ea.**
- Supreme Pizza **\$15.00 ea.**
- Cheeseburger Pizza **\$14.00 ea.**



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Beverages

The ideal refreshments to compliment any meal

BEVERAGES

Beverages

Hot Beverages

- Regular Coffee..... \$18.00 gal.
- Decaf Coffee \$18.00 gal.
- Hot Tea \$18.00 gal.
- Hot Chocolate \$18.00 gal.
- Hot Chocolate Bar: *with whipped topping, chocolate shavings, marshmallows, peppermint puffs, and butterscotch caramels* .. \$22.00 gal.
- Hot Apple Cider \$20.00 gal.

Cold Beverages

- Iced Water \$10.00 gal.
- Orange Juice \$20.00 gal.
- Iced Tea..... \$14.50 gal.
- Lemonade \$14.50 gal.
- Citrus Punch \$18.00 gal.
- Cranberry Punch..... \$18.00 gal.
- Margarita Punch..... \$18.00 gal.
- White Grape Punch \$18.00 gal.
- Fruit Punch..... \$18.00 gal.

Cans and Bottles

- Assorted Canned Sodas (*Coke, Diet Coke, and Sprite*) \$1.50 ea.
- Bottled Water \$1.50 ea.
- Orange Juice \$2.00 ea.
- Apple Juice \$2.00 ea.
- Cranberry Juice \$2.00 ea.



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Alcohol Services

Customized bartending that you and your guests will always remember

ALCOHOL SERVICES

To order alcohol, click the Alcohol Services button while placing your order and catering will contact you. Or, call (940)-369-6057 at your convenience.

- All bars must be ordered 12 full business days in advance or sooner to ensure proper availability and time to process the necessary paperwork. If placed less than 12 days in advance, additional charges will be applied.
- To view the full UNT Alcohol Policy, please go to <https://policy.unt.edu/policy/04-016>.
- To follow UNT protocol, additional forms will need to be filled out for events outside of the Union, Apogee, or Gateway.

Bar Packages

Bar package includes: Cocktails, domestic and craft beers and house wines.

Prices are per person based on a full estimated attendance and are subject to 8.25% sales tax.

<i>Service Period</i>	<i>Service Charge</i>
Cocktails for 1 Hour	Premium Brands \$22
House Brands..... \$20
Cocktails for 2 Hours	Premium Brands \$32
House Brands..... \$28
Cocktails for 3 Hours	Premium Brands \$37
House Brands..... \$34

Beer and Wine Packages

Beer and Wine package includes: Domestic and craft beer and house wines.

Prices are per person based on a full estimated attendance and are subject to 8.25% sales tax.

<i>Service Period</i>	<i>Service Charge</i>
1 Hour.....	\$18
2 Hours.....	\$22
3 Hours.....	\$25

Hosted Bar

<i>Alcohol Selection</i>	<i>Service Charge</i>
• Premium Brands.....	\$8
• Standard Brands	\$7
• House Wines	\$24 per bottle
• Premium Wines.....	\$30 per bottle
• Imported Beer	\$4.50
• Domestic Beer	\$4.50
• Craft Beer	\$5.50
• Soft Drinks	\$1.50

Cash Bar

\$250.00 Cash bar minimum

<i>Alcohol Selection</i>	<i>Service Charge (PER CONSUMPTION)</i>
• Premium Brands.....	\$8
• Standard Brands	\$7
• House Wines	\$7
• Imported/Domestic Beer.....	\$5
• Craft Beer	\$6
• Soft Drinks	\$2.50



ALCOHOL SERVICES

Apogee Pricing

Alcohol Selection

Standard (PER CONSUMPTION)

- House Wines **\$30 per bottle**
- Premium Wines..... **\$37 per bottle**
- Standard Brands **\$8**
- Premium Brands..... **\$9**
- Imported/Domestic Beer..... **\$6**
- Craft Beer **\$7**
- Margarita Machine **\$300**

Liquor

Standard

- Dewar's Scotch
- Jim Beam Bourbon
- Tito's Vodka
- Beefeater Gin
- Bacardi Light Rum
- Sauza Gold Tequila
- Crown Royal Whiskey

Premium

- Chivas Regal Scotch
- Maker's Mark Bourbon
- Grey Goose Vodka
- Tanqueray Gin
- Bacardi Dark Rum
- Cuervo Gold Tequila
- Crown Royal Reserve Whiskey

Other liquors available upon request.

Wine

House

\$24 per bottle

- Sterling Cabernet
- Chateau Ste. Michelle Chardonnay
- Cupcake Moscato
- Matua Sauvignon Blanc
- Noble Vines Pinot Noir

Premium

\$30 per bottle

- Coppola Cabernet
- Hess Chardonnay
- Cassaro UNT Tempranillo
- Kim Crawford Sauvignon Blanc
- Chateau St. Jean Pinot Noir

Standard and premium wines vary. Ask for current brands.

Beer

Domestic

- Miller Light
- Michelob Ultra
- Yuengling
- Dos Equis

Craft

- Armadillo Ale IPA
- Stella Artois
- Deep Ellum Blonde

Margarita Machine

\$200

Includes margarita machine, one bag of mix, plastic margarita cups and set up and delivery. Liquor is not included.

Yields 60 Margaritas



Bartender Fees

Minimum of 3 Hours **\$25 per bartender**

A typical event requires 1 bartender per 100 guests.

How to Order Alcohol:

Click the alcohol services button while placing your order and catering will contact you.

OR

Call **(940)-369-6057** at your convenience.



Linens

Shimmery, shiny, soft and elegant linens and cloths

Additional Linens

- **Verde Tablecloths**\$6.50 each

Buffets and served events include tablecloths for your food, beverage and guest tables. Receptions include tablecloths for your food and beverage tables. Additional tablecloths with skirting are available in Black and White at \$6.50 per cloth.

- **Verde Cloth & Skirt**\$17.00 each

Buffets and served events include tablecloths for your food, beverage and guest tables. Receptions include tablecloths for your food and beverage tables. Additional tablecloths with skirting are available in Black and White at \$17.00 per cloth.

Custom Linens

If you would like custom linens at your events, please call the Verde Catering office at 940-369-6057 to schedule a consultation. Linens are available in a number of colors, prices, and lengths. Chair covers are also available in an assortment of fabrics and colors.

- **Custom Shantung Linens**

Shantung is a crisp linen with a ribbed fabric effect. Great addition to any special event if you are looking for something more formal with a matte finish.

- **Custom Satin Stripe Linens**

Visually appealing to the eye with a design that is subtle and neat. These linens are a satin blend in a striped pattern.

- **Custom Satin Linens**

Satin is a soft smooth texture with a high luster finish. Great way to add an elegant shine to your tables.

- **Custom Lamour Linens**

Lamour is Satin's fun sister with a bit more shine. Lamour linens have a rich satin color with a subtle sheen.

- **Custom Crinkle Taffeta Linens**

Crinkle Taffeta linens have a crisp feel similar to Shantung linens with a textured, wrinkled effect to give your tables a bit more body.

- **Custom Pintuck Linens**

Pintuck linens are similar to taffeta linens. These cloths have a crisp feel and an elaborate textured diamond pattern.

- **Custom Crushed Satin Linens**

Crushed Satin linens have a soft texture with a crushed appearance and a high luster shine. These linens have an amazing eye catching iridescent effect.

- **Custom Organza Linens**

Organza linens are a sheer, mesh like material. Mostly used as table overlays to create a layered color effect to your guest tables.

- **Custom Polyester Linens**

Thick, durable, inexpensive, easy to maintain linens good for any event. Very similar to the Verde Catering cloths but in as many colors and sizes as you can think of!

- **Custom Rosette Linens**

One of our most popular picks for weddings and romantic affairs. These linens have 3D roses embossed in a texture that is lightweight and soft.

- **Custom Chair Covers**

Chair covers are available in Polyester, Satin, Lamour and Spandex. All chair covers include a sash.





Centerpieces

Flowers and decor to brighten up any table

CENTERPIECES

Standard Centerpieces

If you are ordering a buffet or a plated event the price includes our standard centerpiece. The standard centerpiece for lunch is a mirror tile with a large cylinder votive candle. The standard centerpiece for dinner is a mirror tile with a large cylinder votive candle and two small votive candles. If you need additional items, see below.

- Mirror Tile/Round.....\$1.00 ea.
- Large Cylinder Votive Candles\$2.00 ea.
- Small Votive Candles\$0.50 ea.
- Hurricane Glass with Candle.....\$3.50 ea.
(The Hurricane glass will replace the Large Candle.)
- Cylinder Vases.....\$2.00 ea.
(The Cylinder Vase will replace the Large Candle.)
- Bubble Bowl.....\$2.00 ea.
(The Bubble Bowl will replace the Large Candle.)

Flowers

Cut & Drop Flowers

\$4.00 per stem

If you are renting a cylinder vase from Verde or bringing in your own, you may order flowers to be cut and dropped into the vase. Price includes delivery and set up of flowers for your event.

Choice of Cremon, Spider Mum, Football Mum, and Gerber Daisy.

Cut & Float Flowers

\$4.00 per flower

If you are renting a bubble bowl from Verde or bringing in your own, you may order flowers to be cut and floated in the bubble bowl. Price includes delivery and set up of flowers for your event.

Choice of Cremon, Spider Mum, Football Mum, and Gerber Daisy.

Flower Vases

*Price includes delivery and set up of flowers for your event.
Additional colors and flowers may be available upon request.*

- **Budget Formal Vase**\$45.00 per vase

This centerpiece includes a simple 3.5 x 7.7 inch cylinder vase with mixed greenery and hydrangea flowers. The formal selection of this vase includes two full size roses and one spray rose stem.

- **Budget Seasonal Vase**\$45.00 per vase

This centerpiece includes a simple 3.5 x 7.7 inch cylinder vase with mixed greenery and hydrangea flowers. The seasonal selection of this vase will include bright seasonal flowers instead of roses.

- **Standard Formal Vase**\$70.00 per vase

This centerpiece includes a 4.5 x 6 inch cylinder vase with mixed greenery, hydrangea flowers and two mini hydrangeas. The formal selection of this vase includes two full size roses and two spray rose stems.

- **Standard Seasonal Vase**\$70.00 per vase

This centerpiece includes a 4.5 x 6 inch cylinder vase with mixed greenery, hydrangea flowers and two mini hydrangeas. The seasonal selection of this vase will include bright seasonal flowers instead of roses.

- **Deluxe Formal Vase**\$100.00 per vase

This centerpiece includes a 6 x 6 inch cylinder vase with mixed greenery and jumbo hydrangea flowers. The formal selection of this vase includes four full size roses and three spray rose stems and accent grass loops.

- **Deluxe Seasonal Vase**\$100.00 per vase

This centerpiece includes a 6 x 6 inch cylinder vase with mixed greenery and jumbo hydrangea flowers. The seasonal selection of this vase will include bright seasonal flowers instead of roses.





Additional Services

Enhance your event with these extra service additions



ADDITIONAL SERVICES

Delivery/Pickup

\$35.00 per return trip

This charge is required if the catering staff has to return and pick up non-disposable catering items. This is only for events that are NOT in the University Union and are NOT a buffet or plated event.

Catering Waitstaff (half hour over)

\$15.00 per hour, per staff member

A typical catering event is 1.5 hours in length. If your event is longer a \$15.00 charge per half hour, per staff member is required. Subject to change if your event goes over your scheduled time.

Catering Waitstaff (one hour over)

\$30.00 per hour, per staff member

A typical catering event is 1.5 hours in length. If your event is longer a \$30.00 charge per hour, per staff member is required. Subject to change if your event goes over your scheduled time.

Culinarian

\$75.00 per action station

If your event has an action station, a culinarian for each station is required for a flat rate of \$75.00

Desert Service

\$75.00 per staff member

Have a catering staff member there to slice and/or serve your dessert for your event.

Tray Service

\$30.00 per staff member

Any tray-passed food or beverages for your event requires a catering staff member at \$30.00 per staff member.

Outside Event China Requested

\$3.00 per person

Have china at your event if it is outside of the Union, Gateway or Apogee

Minimum of \$51.00.

Additional China Place Setting

\$3.00 per person

If room is set up for more than the guest count, additional china place settings may be needed on additional tables. Setting includes all flatware, plates and glassware.

Upgraded China Place Setting

\$5.00 per person

If you would like to upgrade your china to our gold rimmed

luxury plates, it will be \$5.00 per person per place setting.

For events of up to 300 guests.

Disposable/Cake Plate, Fork, & Napkin

\$0.75 per person

If cake is provided from an approved outside vendor other than Verde Catering, we will provide cake plates forks and napkins at \$0.75 per person.

China/Cake Plate, Fork, & Napkin

\$1.00 per person

If cake is provided from an approved outside vendor other than Verde Catering, we will provide cake plates forks and napkins at \$1.00 per person.

Upgraded China/Cake Plate, Fork, & Napkin

\$1.50 per person.

If cake is provided from an approved outside vendor other than Verde Catering, we will provide luxury cake plates, forks and napkins at \$1.50 per person.

Preset Salads

\$3.00 per person

If you would like your salad to be preset for a buffet event, a \$3.00 per person fee is required.

Bar Glasswares

\$1.00 each

Additional cold glassware available for \$1.00 each. Please describe what glassware is desired in the special instructions.

Charger Plates

\$1.00 per person

For a more elegant affair, a charger is a decorative base plate used to add color and texture underneath a preset salad plate. It will be removed along with the salad course.

Ice Sculpture

\$500.00 single sculpture

Hand carved by our own UNT staff. Made to enhance your buffet presentations.

Contact the catering office at 940-369-6057 for availability and additional details.

Sugar Sculpture

\$150.00 single sculpture

Hand crafted by our own UNT staff. Made to enhance your buffet presentations.

Contact the catering office at 940-369-6057 for availability and additional details.



940-369-6057 / verdeonline.catertrax.com

www.dining.unt.edu/verde-catering

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